

Nandos Case Study: The Hydramist® 15AMPU

Fire remains the most damaging and disruptive event that any business has to face, potentially leading to significant losses and destroying the premises beyond repair. Such events not only place people at risk but can also result in loss of customers and orders for days, weeks or even years.

Nando's is an international restaurant chain originating in 1987 from the South African mining town of Rosettenville. Nandos has grown to be a very popular internationally recognised brand and operates about 1,000 outlets in 30 countries with over 280 branches in the UK alone.

With such popularity it is paramount that Nando's kitchens are available to cook food with minimal interruptions – even in the event of a fire. Hydramist LPCB approved Kitchen Fire protection system was chosen to replace the existing wet-chemical systems because of the rapid extinguishing power of Hydramist and, by using clean water mist, minimal down time in the event of an activation resulting in the kitchen remaining productive.

A meeting of Nandos' insurance company and Hydramist's main UK distributor Fireworks Fire Protection Limited started the process of

Hydramist system being chosen to protect Nando's restaurants.

Fireworks Fire Protection Limited demonstrated the Hydramist 15AMPU Kitchen fire protection system and presented the many USP's of the product to the insurer and to Nandos top decision makers. Both Nandos and their insurers were impressed with the effectiveness of the Hydramist kitchen fire protection system – especially as the system enabled the kitchen to be back in action minutes after a fire event.

Nando's insurance company are pleased to insure restaurants which are fitted with Hydramist Kitchen fire protection systems, especially as the insurer will not be subjected to consequential loss claims in the event of an activation – something that, historically, they had experienced when wet-chemical systems were installed at other restaurants.

Soon after this product demonstration, Nandos asked Fireworks fire protection limited to install the Hydramist 15AMPU Kitchen Fire protection system at one of their restaurants so that they could trial the system for 1 year. The trial period was successful and subsequently in January 2015 Nandos made the decision to remove wet-chemical systems and replace them with Hydramist 15AMPU kitchen fire protection systems as part of their refurbishment and new build programme.

The programme of installations has already started and we expect more than 50 Nandos restaurants in the UK to be fitted with the Hydramist 15AMPU kitchen fire protection system in 2015 alone.

History:

Until now, restaurant fryer fire protection systems have traditionally employed either dry powder or wet chemical as a fire suppression medium. Following their use to fight fires, wet chemical and dry powder systems leave residues of fire suppression agent on the fryer and any adjacent equipment. This wet chemical / dry powder residue must be cleaned away immediately and disposed of in accordance with the local authorities.

Additionally, dry powder and wet chemical have minimal cooling properties resulting in a high potential for re-ignition of the fire and prolonged closure of the kitchen. If accidentally ingested, dry powder and wet chemical can be hazardous to health.

A Need For Change:

Hydramist was approached by a number of clients and insurers who wished to protect their restaurants with a system which would allow them to continue operating after an activation. We were told by the industry that activations of wet-chemical and dry powder systems (either in reaction to

a fire or by malicious activation) were costing businesses thousands of pounds in consequential losses every time a wet chemical system was activated.

The industry set us the task to provide a "no-chemical" fire protection system and we responded with the LPCB LPS1223 approved Hydramist 15AMPU system.

How do we know it will work?

The Hydramist® 15AMPU kitchen fire suppression system has achieved 3rd party approval by the Building Research Establishment (BRE) to LPCB LPS1223 standard. All fire testing has been successfully completed together with the various equipment component functions and durability testing.

Back to business in minutes:

In the event of a fire the Hydramist® 15AMPU system effectively extinguishes the fire in less than 10 seconds and prevents the re-ignition by cooling the oil and hot surfaces.

In less than 30 seconds after extinguishing the fire, the fine mist cools the cooking oil to below re-ignition temperature. As no chemicals are used, only watermist is present after an activation and only a few moments clean-up is necessary for the kitchen to be back in operation.

Typically, after a fire, a kitchen can be operational again within minutes of the operation of a Hydramist® system.

The system can be used manually after an automatic activation has occurred, or if a spare nozzle is kept on site the system can be re-instated to full automatic mode with the replacement of the typically one nozzle.

The Hydramist system is supplied by the mains water supply so the 15AMPU saves the client from expensive re-charge costs and can be tested or activated without refill costs.



hydramist®
Fire Suppression Systems

Watermist Limited
2 Brickfields Way
Thetford, Norfolk IP24 1HX
Tel +44 (0)800 731 9288
info@hydramist.co.uk www.watermist.com

To find your local distributor please visit :-
www.hydramist.co.uk/en/distributors
or call +44 (0)800 731 9288



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